

## Nibbles.

- Truffle & pecorino mixed nuts | 5  
Mixed olives | 5  
Sourdough focaccia | *whipped butter* | 5  
Maldon oyster | *mignonette* | 4 (*per oyster*)  
Tomato & mozzarella arancini | *truffle oil, smoked scamorza* | 7  
Scotch egg | *saffron emulsion* | 7.5

## Starters.

- Burrata | *roast beetroot, pears, pistachio pesto, olive oil* | V | 11  
Chicken liver parfait | *quince, foccacia, cornichons, crispy chicken skin* | 8.5  
Crab salad | *radish, brown crab mayo, lemon, chilli* | 12.5  
Carrot tartare | *orange & tarragon, mustard, caper, shallot, music bread* | 8.5  
Pork belly | *fennel & mustard jam, burnt apple puree* | 9.5

## Mains.

- Ricotta gnocchi | *braised short rib, buttermilk crumble, romanesco, crispy shallots* | 16.5  
Jones' bavette steak | *parsnip puree, chimichurri, fries* | 23  
Seafood spaghetti | *squid, prawns, mussels, garlic, chilli, cherry tomato, bisque* | 17  
Celeriac risotto | *roast celeriac puree, beetroot tartare, burnt apple puree* | GF | VG | 14  
Norfolk pork chop | *herb butter, carrot puree* | 21  
Flame grilled plaice | *capers, samphire, grenobloise sauce* | 21

## To share.

- Whole roast Norfolk Black chicken | *sriracha-butter sauce* | 34  
(*ideal for 2*)

## Sides.

- Sauteed green beans* | *garlic, chilli* | 5  
*Grilled hispi cabbage* | *shallots, paprika* | 5  
*Pomme puree* | *garlic, parmesan* | 5  
*Mixed leaf salad* | *cherry tomato* | 5  
*Skinny fries* | 5